

Emerging Trends and Future Demand Shaping the Pea Starch Market up to 2028aa

Market Overview

Pea starch is a carbohydrate derived from field peas and serves as a valuable ingredient across diverse applications. It is extensively utilized in the food industry applications such as bakery products, snacks, soups, sauces, and dairy due to its thickening, gelling, and stabilizing properties. Additionally, the non-GMO and gluten-free nature of pea starch make it an ideal ingredient in health-conscious food formulations.

According to the research report published by Polaris Market Research, the Global [Pea Starch Market](#) Size Is Expected To Reach USD 150.7 Million By 2028, at a CAGR of 7.20% during the forecast period.

In the pharmaceutical sector, pea starch functions as a vital pharmaceutical excipient, providing binding, disintegrating, and stabilizing capabilities in tablet and capsule formulations. The demand for plant-based excipients that are hypoallergenic and sustainable is driving the adoption of pea starch in drug manufacturing.

Market Segmentation

The pea starch market is broadly segmented based on source, application, form, and end-use industries:

- By Source:
 - Yellow Pea Starch
 - Green Pea Starch
 - Other Pea Varieties
- By Application:
 - Food Industry Applications
 - Biodegradable Packaging
 - Pharmaceutical Excipients
 - Animal Feed
 - Others (Textile, Adhesives)
- By Form:
 - Powder
 - Granules
 - Liquid
- By End-User Industry:
 - Food & Beverage
 - Pharmaceuticals
 - Packaging
 - Agriculture & Animal Feed
 - Others

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Key Market Growth Drivers

- Increasing Demand for Plant-Based Starch Alternatives
Consumer shift towards plant-based starch ingredients in foods and pharmaceuticals is a major factor propelling the market. Pea starch offers a clean-label, allergen-free, and sustainable option.
- Growth in Food Industry Applications
Rising consumption of gluten-free and health-focused products boosts the use of pea starch in bakery, dairy, and snacks segments. Its functional versatility as a thickener, stabilizer, and gelling agent expands product possibilities.
- Rising Focus on Sustainable and Biodegradable Packaging
Stringent regulations and environmental concerns prompt manufacturers to adopt biodegradable packaging made from renewable sources like pea starch. Its film-forming and biodegradable nature is ideal for this use.
- Pharmaceutical Industry Expansion
Demand for eco-friendly and hypoallergenic pharmaceutical excipients fuels adoption of pea starch in drug formulations. Pea starch enhances tablet disintegration and binding properties while meeting regulatory standards.
- Technological Advancements in Extraction and Processing
Innovations in pea starch extraction improve purity, functionality, and yield, making it more commercially viable and suitable for varied industrial uses.

Regional Analysis

North America

North America is a significant market for pea starch, driven by high consumer awareness regarding clean-label ingredients and sustainable packaging. The U.S. and Canada are key markets with well-established food and pharmaceutical industries utilizing pea starch extensively. Government initiatives promoting sustainable agriculture and packaging further boost the region's growth.

Europe

Europe holds a substantial share in the pea starch market, attributed to strict environmental regulations and increasing adoption of biodegradable materials in packaging. Countries such as Germany, France, and the UK lead demand, particularly in the food and

